

I CLAIM:

1 1. A method of processing meat which comprises the
2 steps of contacting bodies of meat with a treating solution;
3 agitating said bodies of meat in contact with said treatment
4 solution at a temperature of substantially 45°F to 60°F until
5 said bodies of meat are substantially dry; and recovering said
6 bodies of meat in a substantially dry state.

1 2. A method of processing meat comprising the steps of:
2 (a) contacting bodies of meat with a treating solution;
3 (b) heating said bodies of meat in contact with said
4 treating solution in an agitator to a predetermined elevated
5 temperature and maintaining said temperature substantially
6 constant while agitating said meat for a period of time
7 sufficient to distribute the treating solution in the meat;
8 (c) thereafter cooling the bodies of meat in said
9 agitator while continuing to agitate the meat; and
10 (d) recovering said bodies of meat in a substantially
11 dry state from said agitator.

1 3. The method defined in claim 2 wherein said bodies
2 of meat are contacted with said treating solution by injecting
3 said bodies of meat with an inject at a temperature less than
4 said elevated temperature and said agitator is a rotary paddle
5 massager or a tumbler.

1 4. The method defined in claim 3 wherein said elevated
2 temperature is between substantially 45°F and 60°F, said temper-
3 ature less than said elevated temperature is substantially 15° to
4 40°F below said elevated temperature and the meat is cooled by
5 15° to 40°F below said elevated temperature in step (c).

1 5. The method defined in claim 2 wherein said elevated
2 temperature is controlled in step (b) by measuring directly a
3 temperature of the bodies of meat in said agitator and regulating
4 a temperature of said agitator in response to the measured
5 temperature.

1 6. The method defined in claim 5 wherein said
2 temperature of the bodies of meat in said agitator is measured by
3 causing said bodies of meat to contact directly a temperature
4 sensor mounted in a wall of the agitator.

1 7. The method defined in claim 5 wherein said
2 temperature of the bodies of meat in said agitator is measured by
3 inserting a temperature measuring sensor into bodies of meat in
4 said agitator.

1 8. The method defined in claim 2 wherein said bodies
2 of meat are selectively heated and cooled in said agitator by
3 selectively passing a heated or cooled fluid through a jacket
4 thereof.

1 9. A method of processing meat which comprises the
2 steps of contacting bodies of meat with a treating solution;
3 agitating said bodies of meat in contact with said treatment
4 solution at a predetermined temperature until said bodies of
5 meat are sub-stantially dry; controlling said temperature within
6 $\pm 2^{\circ}\text{F}$; and recovering said bodies of meat in a substantially dry
7 state.

1 10. The method defined in claim 9 wherein said
2 temperature is controlled by measuring directly a temperature of
3 the bodies of meat during agitation thereof by contact of a
4 sensor with the bodies of meat, and regulating a temperature of
5 a vessel in which said bodies of meat are agitated in response to
6 the measured temperature.

1 11. The method defined in claim 2 wherein said
2 elevated temperature is at least 45°F .